



## 2016 OREGON CHARDONNAY

King Estate Oregon Chardonnay reflects an excellence recognized worldwide. Made with the best selection of grapes each year, the 2016 vintage was sourced from like-minded sustainably-farmed vineyards throughout Western Oregon. Bright, balanced and expressive, this wine demonstrates the beauty of Oregon Chardonnay.

### TASTING NOTES

Evoking imagery of golden sunflowers and ripe lemons, this wine's rich, straw yellow color warmly welcomes you in. Subtle notes of sweet French oak on the nose are immediately enhanced by tart apricot and succulent honeysuckle components. Accompanying this rich presentation are flavors of peach, lemon zest, wild honey, fresh baked bread, and vanilla. The experience culminates in a balanced, lasting finish, highlighted by subtle notes of French oak. Enjoy now until 2026.

### WINEMAKING PROCESS

This 2016 vintage was whole cluster pressed and fermented in barrel. It was then aged with its lees in French oak barrels for 5 months before bottling.

### VINTAGE NOTES

The 2016 Oregon Vintage turned out to be another in a string of remarkable years that has blessed the state with ideal growing conditions. The vintage started out early in Western Oregon with average bud break occurring in mid to late March. Unusually warm temperatures in April and May accelerated an "early season effect", which caused vineyards to go into bloom by the 3rd week of June. The weather cooled substantially through August. The 2016 harvest began in early September and continued unabated until the end of the month, just in time to avoid the onset of rain in October.

Varietal: Chardonnay

AVA: Oregon

Alcohol: 13.5%

